BREAD & PIZZA WITH RAPIDOJET

CALL US AT:
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TOP 10 REASONS

1. **Increased shelf life** - Tightly bound water reduces starch retrogradation. Therefore, products made with Rapidojet stay softer and moister longer.

2. **Increased hydration levels** - 5% to 10% more water is used to achieve the same dough/batter consistency and machinability. Thus increasing yield.

3. **No Gluten wash out**! If producing liquid sponge, this can be pumped from a fermentation tank to a final, traditional dough mixer with almost no gluten washout at the heat exchanger. Thus requiring less sanitation.

4. **Reduction in ingredients** - Due to the minimal increase in dough temperature, yeast levels can be reduced. The full hydration of gluten would also make it more functional, requiring less dough conditioners.

5. **Reduced labor costs** - For no-time continuous dough, Rapidojet can deliver directly to the divider on your roll or bread line.

6. **Preventative Maintenance, Spare Parts and Sanitation costs** - are substantially reduced. This compact system consumes far less space in your plant.

7. **Decreased cost in coolant** - Minimal use of coolant for the mixer, and a reduction in ice for the mixing step, due to the minimal increase in dough temperatures.

8. **Minimal increase in dough temperature while mixing** - Due to the reduction in mixing time, only a 1-3°F increase in temperature is experienced.

9. **Reduction of mixing energy** - Because hydration and gluten development occur instantly, the dough mixes faster to full development. Resulting in a shorter mixing time & less energy consumption.

10. **Increased bound water** - Complete, homogeneous hydration within the mixing chamber is achieved in a fraction of a second. Water is tightly bound to ingredient.

BCI produces and represents Rapidojet, the most disruptive Mixing and Hydration technology that the grain-based food industry has ever seen. With ONE machine, large producers can HYDRATE or MIX any dry ingredients up to 400% hydration levels at speeds of 7,500 kg./hr. Instead of the ancient technology of using a metal tool to force dry and liquids together, Rapidojet hits free falling dry ingredients with high speed liquids to achieve instant hydration. Don’t miss out on this opportunity to learn about the NEWEST technology in the baking industry!

Please go to youtube.com/rapidojet to see Rapidojet videos! You’ll be amazed.

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